

Rich & Buttery Yellow Pound Cake with Decadent Chocolate Frosting

The Best Yellow Pound Cake with Chocolate Frosting



Yellow Pound Cake with Chocolate Frosting

OVEN
350°F

TIME
20 mins

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INGREDIENTS

For the Yellow Pound Cake:

1 cup unsalted butter, softened

2 cups granulated sugar

4 large eggs

1 tablespoon vanilla extract

3 cups all-purpose flour

2 teaspoons baking powder

$\frac{1}{2}$ teaspoon salt

1 cup whole milk

For the Chocolate Frosting:

3 $\frac{1}{2}$ cups powdered sugar

$\frac{1}{4}$ cup unsweetened cocoa powder

$\frac{1}{2}$ cup heavy cream

1 teaspoon vanilla extract

How to Make Yellow Pound Cake with Chocolate Frosting:

Step 1: Make the Pound Cake:

Step 2: Make the Chocolate Frosting:

Step 3: Assemble & Frost the Cake:

My Pro Tips for the Perfect Pound Cake:

How to Store & Freeze This Cake:

FAQs (From My Kitchen to Yours):

Why You'll Love This Recipe:

DIRECTIONS

1. Step 1: Make the Pound Cake: 1 Preheat the oven to 350°F (175°C). Grease and flour a 9-inch cake pan or bundt pan to prevent sticking.
2. 2 In a large mixing bowl, cream the butter and sugar together until the mixture is light and fluffy. This step is crucial for creating the cake's rich texture.
3. 3 Add the eggs one at a time, beating well after each addition. Stir in the vanilla extract for added depth of flavor.
4. 4 In a separate bowl, whisk together the flour, baking powder, and salt.
5. 5 Gradually add the dry ingredients to the wet mixture, alternating with the milk. Start and end with the flour mixture-this method ensures a smooth batter.
6. 6 Pour the batter into the prepared cake pan and smooth the top.
7. 7 Bake for 50-60 minutes, or until a toothpick inserted into the center comes out clean.
8. 8 Let the cake cool in the pan for 10 minutes, then transfer it to a wire rack to cool completely before frosting.
9. Step 2: Make the Chocolate Frosting: 1 In a mixing bowl, beat the butter until smooth and creamy.
10. 2 Sift in the powdered sugar and cocoa powder, mixing until fully combined. Sifting helps prevent lumps in the frosting.
11. 3 Slowly add the heavy cream and vanilla extract, beating until the frosting is light, fluffy, and spreadable. If the frosting is too thick, add a little more cream; if it's too thin, add more powdered

sugar.

12. Step 3: Assemble & Frost the Cake: 1 Once the cake has completely cooled, spread a thick layer of chocolate frosting over the top and sides.
13. 2 Use a spatula to create rustic swirls for a beautiful homemade touch.
14. 3 Slice and enjoy a moist, buttery cake with a rich chocolate finish!
15. My Pro Tips for the Perfect Pound Cake: ? Room temperature ingredients are key. Using room temperature butter, eggs, and milk helps the batter mix evenly, creating a smooth, uniform texture.
16. ? Don't overmix the batter. Overmixing can make the cake dense instead of soft and fluffy. Mix just until the ingredients are combined.
17. ? Use high-quality cocoa powder. For the best chocolate frosting, choose a rich unsweetened cocoa powder like Ghirardelli or Hershey's.
18. ? Let the cake cool before frosting. If the cake is warm, the frosting will melt and slide off. Be patient-it's worth the wait!
19. How to Store & Freeze This Cake: Storing at Room Temperature:I keep the cake covered at room temperature for up to 3 days. If the weather is warm, I store it in the fridge to keep the frosting firm.
20. Refrigerating:For longer storage, I refrigerate the cake in an airtight container for up to 5 days. Before serving, I let it sit at room temperature for 30 minutes to soften.
21. Freezing:This cake freezes beautifully! I wrap individual slices or the entire cake tightly in plastic wrap and store them in a freezer-safe bag for up to 3 months. To thaw, I leave it at room temperature for a few hours before serving.
22. FAQs (From My Kitchen to Yours): Q: Can I use cake flour instead of all-purpose flour?A: Yes! Substitute 3 cups of all-purpose flour with 3 ... cups of cake flour for an even softer crumb.
23. Q: Can I make this into cupcakes instead?A: Absolutely! This recipe makes about 24 cupcakes. Bake at 350°F for 18-22 minutes until a toothpick comes out clean.
24. Q: What if I don't have heavy cream for the frosting?A: You can substitute whole milk or half-and-half, but the frosting may be slightly less creamy.
25. Q: Can I add chocolate chips to the batter?A: Yes! Fold in 1 cup of chocolate chips for a fun twist on this classic cake.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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